

# Roasted Cauliflower with Dates and Pine Nuts

Recipe By Elky Friedman



Cooking and Prep:  30  
m

Serves:  4

Contains: 

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Passover, Rosh Hashanah

**Diet:** Vegetarian, Vegan, Pescetarian, Gluten Free, Low Carb, Sugar Free

**Source:** Whisk by Ami Magazine

I have a soft spot for this particular siman for three reasons. 1) I love dates; I snack on them all year round. 2) The date was always the siman that got my family to laugh when someone would inevitably make that famous wisecrack: “Yehi Ratzon that ‘so and so’ should get a ‘date’ real quick...” It started with me and moved down to each of my sisters as soon as they were eligible. Every Rosh Hashanah we always had someone new to tease. Now we’re up to my last sister (and may she get a date and be married real speedily)! Reason #3? This side dish. I do know that you all are always looking out for easy, quick and tasty (plus healthy) side dishes for Yom Tov. So here is my date-inspired side. Enjoy!

## Ingredients (7)

### Main ingredients

- 1 (24-ounce) bag cauliflower florets
- Haddar Kosher Salt, to taste
- coarse Gefen Black Pepper, to taste

- 2 tablespoons Gefen Olive Oil
  - 1/3 cup pine nuts
  - 1 clove garlic
  - 1/2 cup pitted Medjool dates, coarsely chopped
- 

## Start Cooking

### Prepare the Roasted Cauliflower

1. Preheat oven to 425 degrees Fahrenheit.
2. Spread the cauliflower on a baking sheet and season with salt and pepper. Place in the oven to roast until golden brown on the edges, about 20 minutes.
3. Heat olive oil in a small skillet over medium-low heat. Add pine nuts and cook, stirring frequently, until lightly golden brown, about five minutes. Add garlic and dates and cook until softened, about three minutes. Season with salt.
4. Transfer hot cauliflower to a bowl. Top with date mixture. Toss to combine. Serve warm or room temperature.

#### Variation:

For those of you who enjoy Middle Eastern flavor: add a bit of cumin to the cauliflower.

#### Credits

Photography and Styling by Esti Photography